


May field Dinner Theatre Presents:  
**A Closer Walk with Patsy Cline**  
**BUFFET DINNER MENU**

**Yellow is Celiac Friendly, Red Letters is Dairy Free**

**Green Letters may contain nuts,  is vegetarian,  is vegan**


**Fresh Choices**

Caesar, Baby Greens, Croutons, Bacon, Parmesan Cheese,  
Pickled Peppers, Red Onions, Cucumbers, Tomatoes,  
Assorted Pickled Vegetables, Dill Pickles,

Sweet Pepper and Parmesan Dip  with Tortilla  
Triangles, and Hand Cut Crudité

Dressings: Ranch, Smoked Peach, 1000 Island, Aged  
Balsamic, Blue Cheese

**Cold Selections**



Seafood and Vegetarian Sushi   
With Ginger, Soya sauce and Wasabi

House Cured Salmon Gravlax, Baby Shrimp Green Goddess

Pasta Salad (Contains: Wheat Flour, Seafood)

Poached Shrimp, Gluten Free Cocktail Sauce

**Compound Salads**

- Butternut Squash, Kale, Quinoa Salad 
- Rosemary and Grainy Mustard Potato Salad 

- Caramelized Apple Coleslaw 

- Tomato, Red Onion, Balsamic 

- Cucumber Tarragon Ranch Salad

- Lemon Poppyseed Glass Noodle Salad

- White Wine & Herb Pickled Mushroom Salad 

- Italian Tomato and Wild Rice 

**Hot Table**

- Chimichurri Chicken Breast with Roasted Garlic Fondue
- 5 Spice and Smoked Peach Pork Shoulder with Pancetta Cream Sauce
- Blackened Snapper with Caper and Citrus Infused Roasted Pepper Sauce
- Vegan Vegetable Gumbo with Dirty Rice 
- Rosemary Roasted Root Vegetables 
- Creamy Mash Potato with Chives 

**Action Station**

Roasted Beef Striploin

Yorkshire Pudding

Rosemary Jus

**Dessert Selections**

Assorted Fresh Cut Fruit Platters 

Strawberry Trifle with Peach Custard

Butterscotch Mousse, Whiskey Vanilla Sauce

Tiramisu

Carrot Cake

Lemon Bundt Cake

Cherry Cheesecake

Banana Cake with Milk Chocolate Mousse

Cinnamon Apple Bread Pudding

Oatmeal Raisin and Classic Chocolate Chip Cookies

**Cheese Table**

Assorted International Cheeses

Artisan Bread Rolls, Gluten Free Buns and Butter